THE GENESEE FARMER.

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N. GOODSELL, EDITOR.

CURRANT WINE.

As the season is approaching for the ripening of Currants, we would invite the attention of our readers to the communication from J. Hawley, Esq. in our last number, on the subject of making currant wine.—Having had *proof positive* of the fine quality of the wine made from currants and honey, described by Mr. Hawley, we most cheerfully recommend it to our readers as worthy of their imitation. The flavor is such as will please most people who have not become confirmed wine bibbers, in which case they prefer those wines which contain the largest portion of alcohol. The most healthy wines for temperate use, are those which promote perspiration without producing febrile symptoms; and such was the effect of the currant wine described, and although new, it was very fine and pleasant, and such as might at all times "*be drank with satisfaction.*" As a matter of economy, farmers who allow themselves to drink wine at all, (and who does not like a glass now and then?) should prefer a pleasant wine which they could produce from their farms at fifty cents per gallon, over foreign wines for which they would be compelled to pay two dollars and fifty cents. To turn every thing growing upon the farm to the greatest profit, should be the constant aim of every true agriculturist; and to what better use could those who have more currants than is wanted for family use, put them, than to manufacture them into wine, for sale? We think such wine as Mr. Hawley's would sell readily at one dollar and fifty cents per gallon. This being his first experiment, perhaps great improvements may be made in the making of it. It is now an acknowledged point, that three things beside water should be present to produce a good and pleasant fermented liquor; and according to the proportion these three bear to each other, so will be the product after fermentation.

These three materials are tartaric acid, sugar and some pulpy or mucilaginous matter; and these should again be proportioned to the water in which they are dissolved, as you would have the strength of the liquor after the fermentation is completed. Taking these premises as correct, what a field for improvement by varying these proportions. But in experiments of this kind, one thing should be borne in mind—that if there is sufficient tartaric acid, all the sugar in the must, will be decomposed in the fermentation, which is not always the case where there is a lack of acid, which gives the liquor a disposition to run into the acetous fermentation, or to become vinegar. Should there be an excess of acid, it will separate from the wine in chrystals by giving it age, and no harm arises from it. The pulpy or mucilaginous matter should be carefully proportioned, as it seems to act mechanically by preventing the too sudden escape of the gaseous matter discharged by the fermentation, which probably undergoes some further decomposition, after it is in the gaseous state. As soon as the fermentation has ceased, it becomes an object to free the liquor of all this matter, which if left in solution, would cause it to sour, as this seems to be the part which first imbibes oxygen in the acetous fermentation, and the more perfectly liquors can be freed from this, the less disposed they are to become sour.

With this view of the principles of vinous fermentation, the chance for improving our domestic liquors is very much increased, and we only need to rid ourselves of that prejudice, in favor of what we do not understand or of those imported wines, with the making and compounding of which, we are totally unacquainted, to place at no distant period our own domestic liquors on a respectable footing, and if we look forward to the time when we shall cultivate our own native grape to an extent sufficient to supply our wants, we may anticipate the quality of American wine, being equal to any in the world.

VULGAR ERRORS

It is truly amusing to hear the observations of some of that class of people who are scattered over most of our country, who retain all the superstitious notions of the dark ages, and who since the appearance of the swarms of locusts the present season, have become extremely familiar with coming events. The dark crooked line upon the wings of these insects, they say is a W, and stands for *war* which they are sure is pending over us, and in which we are shortly to be involved. The noise of the male insect, is somewhat similar to that of a tree-toad, but which they say is a prolongation of the word Pharaoh—and indicates Pestilence and Famine. Whether politicians will take any advantage of these circumstances to increase the cry of War, Pestilence and Famine we are not prepared to say, but as the presence of these insects is rather a novelty, and of course creates some little excitement in the infested districts it would be very strange if one party or the other should not attempt to make use of it for political purposes.

FRUIT.

Our market already beigns to exhibit the fruits of the season. Strawberries and cherries are in perfection. Now is the time for those who would be select in their assortments, to visit those gardens and orchards which produce the best specimens, and see and judge for themselves, and take such notes as will enable them to procure the varieties desired without mistake: a little time spent in this manner may be of service, in making up a collection.

SHEEP.

We hope that our farmers have already begun to appreciate the value of good sheep, but at this time we cannot help cautioning them against the bad consequences of selling off their early lambs. During the month of June, the slaughtering of lambs is attended with a great profit to the butcher, and of course they are anxious to obtain those of best size and finest wool. Now these are precisely the ones that ought to be kept, to increase the flock. Here the interest of the farmer and butcher are diametrically opposed to each other. The butcher repeats his story of the decline of the price of wool and consequently of mutton, and finally offers as much for the lamb as he would give for an old sheep, and in this way, too often, procures his choice from the flock. If you wish to sell any of your lambs, let them be selected and marked before the butcher arrives, and recollect if you are out of debt, your flock is at your own control, and you are not compelled to sell to suit the purchaser's interest more than your own.—There are many instances in flocks where ewes which have lambs, have some bad points, and it may be well to dispose of them, and by selling the lambs early, the ewes will become fit for killing in the fall; and when they cannot be sold together at a fair price, it may be well to dispose of the lamb first; but such selections are better made by the farmer alone, than when the purchaser is present. Recollect sheep are clean stock for a farm, and so long as we have protecting duties, there is reason to believe that wool will continue to command a fair price.

Keep your flocks well,
That your flocks may keep you.

ROSES.

As this is the time of the year to select desirable roses, so also it is the proper season to commence propagating them by layers. Most kinds of roses may be increased by cuttings, all by budding and grafting;—yet a very ready way to increase them, is by layers. Where they have been budded on common stocks, it is well to lay them down, and allow them to take root, as it is found that most kinds continue longer when treated in this manner, than when growing upon stocks of other varieties. Commence the operation of laying down roses, by cutting off all the spurs and short branches, and thining the longer branches to a convenient dis-

tance ; then make the ground where the shoots are to be covered, mellow and rich, remove about three inches of the top of the earth and bend down the bush intended for layers, and with small hooks secure it fast, and elevate the young shoots so that their ends may be several inches above the ground when that shall be replaced which has been removed. It is very well to make a transverse cut in the limbs at the place where they are wished to bend up, cutting the limb one half off, as the roots will be more apt to strike at that place. When all the limbs are cut and secured, with their points as near perpendicular as possible, let the earth be replaced and pressed moderately about the shoots, and if the weather should prove dry, let them be watered at evening, so that the ground may be kept quite moist, which will facilitate their striking roots. In autumn they should be examined and such as have formed good roots should be taken off from the old stock and transplanted, and many will flower the following summer.

MONROE HORTICULTURAL SOCIETY.

There was a fine exhibition of Roses on the 18th, at the Arcade, many of which were beautiful. The variety was much more extensive than was anticipated. Choice varieties from the gardens of the following gentlemen were exhibited: Hon. E. B. Strong, Dr. F. F. Bachus, H. B. Williams, Gen. O. Strong, Mr. Dundas, Mr. Lancassel, and others. Also, a fine assortment from the Proprietors of the Horticultural Garden at Lyons, Wayne county; consisting of the following varieties, viz.—Blush Moss, York and Lancaster, Grand Tuscan, Black Niger, White bordered, Cabbage, Thornless, Velvet, German, Black Belgic, Singleton's 100-leaved, Crimson Velvet, Great Royal, Double Yellow, Double White, Hardy monthly, Sanguinac, and Tea scented.—Owing to the distance which these were transported, and the heat of the day, they did not appear as well as the same varieties which were taken from the gardens in the village; but they were allowed to be a fine collection. There was also presented some fine May-duke Cherries from the garden of H. N. Langworthy, and a dish of the Methven Strawberries, from the garden of H. B. Williams, measuring from three to four and a quarter inches in circumference. Some fine seedling carnations and other flowers, and four kinds of domestic wine from J. Hawley, Esq. a description of which was given by him in our last number; all bespeaking an increased taste for the cultivation of fruits and flowers which we consider highly creditable to this section of country.

J. L. D. MATHIES,
Chairman of the Committee.

N. B. Those persons in this vicinity who have choice varieties of fruit or flowers, which they wish to exhibit, are requested to send them to Mr. Mathies at the Arcade, who will take charge of the same.

CHEESE MAKING.

One of the greatest defects with American Cheese at present, is the want of uniformity in quality, which is owing to the want of system in manufacturing. There is no good reason why we cannot make as good cheese in America, as they do in England; in short, we frequently find those that will compare with the best double Gloucester or Cheshire cheese, but there is a want of uniformity in the quality of most of our common dairies.

This is owing, first, to the quality and quantity of rennet not always being the same, and should be avoided by having all the rennet for the season prepared at one time, after which the quantity could be regulated by measuring the milk and rennet.—The quality of the cheese will be varied by varying the temperature of the milk at the time the rennet is mixed.

Respecting the precise degree of temperature of the milk at the time of adding the rennet, there are different opinions amongst our best dairy-men—some preferring 85° of Farenheit—others varying up to 95°;—but whatever point is preferred, it should be uniform in order to produce cheese of uniform quality.

There is also some difference in regard to the time of coagulation, some prefer using such a quantity of rennet as will coagulate the milk in one hour and an half, others prefer two hours. If there is too much rennet used, the cheese is apt to be of a spongy texture and of an unpleasant flavor, liable to heave and become unsightly in shape.—The quantity of salt used is also of importance; if too much is added, the cheese will become hard and the outside will have a warty appearance; this should be regulated by measure. Another important part of the process of cheese making, is the scalding of the curd; this should always be regulated by the thermometer.

As most of the dairies in this neighborhood are of that size, that the cheese are made by adding the evening and morning's milk together, it is a question of some moment, whether it is most advantageous to skim the evening's milk, or add it to that of the morning, with the cream. Unless the cream which has separated from the evening's milk is warmed and thoroughly incorporated, it is undoubtedly more advantageous to take it off, as otherwise it would be apt to pass off with the whey. The single Gloucester is made of one half skimmed milk, and surely it is a very fine kind, superior to much of the cheese made in America from new milk.

Amongst the foreign cheese which stands in the highest repute in this country, are the Cheshire, Gloucester and Stilton cheese of England, and the Schabzieger cheese of Switzerland.

The Cheshire cheese is made from milk with all its cream, that of the preceding evening being warmed.

Gloucester—of this there is two kinds, double and single. The first is made from milk with all its cream, the latter with half skimmed milk.

Stilton cheese. Loudon gives the following description of this cheese, which he says,

"From its peculiar richness and flavor has been called the parmesan of England, is made in the following manner: the night's cream is put to the morning's milk with the rennet; when the curd is come it is not broken as is usual with other cheese, but is taken out whole and put into a sieve to drain gradually; while draining it is gently pressed till it becomes firm and dry, when it is placed in a vat, a box made exactly to fit it, as it is so extremely rich, that without this precaution, it is apt to bulge out and break asunder. It is afterwards kept on dry boards and turned daily, with cloth binders round it, which are tightened as occasion requires. After being taken out of the vat, the cheese is closely bound with cloth till it acquires sufficient firmness to support itself; when these cloths are removed, each cheese is brushed once a day, for two or three months, and if the weather is moist, twice every day; the tops and bottoms treated in a similar manner daily, before the cloths are taken off. Stilton cheese derives its name from the town where it is almost exclusively sold; it is made principally in Leicestershire, tho' there are also many who manufacture it in the counties of Huntingdon, Rutland and Northampton. Sometimes these cheeses are made in a net resembling a cabbage net, which gives them the form of an acorn;—but these are neither so good nor so richly flavored as those made in vats, having a thicker coat, and being defficient in that mellowness which causes them to be in such general request. Stilton cheese is not reckoned to be sufficiently mellow for cutting, until it is two years old, and is not saleable unless it is decayed, blue and moist."

Schabzieger cheese is that species of Swiss cheese made by the mountaineers of the Canton of Glaris, and readily distinguished by that peculiar marbled appearance, and aromatic flavor, communicated by the pressed flowers or bruised seeds of the Melilotus officinalis. The practice of mixing the flowers or seeds of plants with cheese, was common among the Romans; thyme was generally used by them. That a similar method was pursued in the middle ages is apparent from an anecdote told of Charlemagne:—

"When travelling without attendants he arrived at a bishop's palace; it was a fast day and the bishop having no fish, was obliged to set cheese before the monarch. Observing some small specks (parsley seed) in it, and mistaking them for rotten parts, he took the trouble of picking them out with his knife. The bishop told him he was throwing away the best parts of the cheese; on this the monarch eat it as it was, and liked it so much, that he ordered the bishop

to send him every year, two cases of such cheese to Aix-la Chapelle; and in order that the cheese merchant might not send cheeses without seeds, he directed the bishop to cut each in two, and afterwards to fasten the parts by means of wooden skewers."—*Foreign Review.*

DOMESTIC HORTICULTURAL SOCIETY OF THE WESTERN PART OF NEW-YORK.

This society will hold their Summer Exhibition at Canandaigua, on Thursday the 30th inst. At 8 o'clock A. M., Mr. Blossom's long room will be prepared for the reception of such specimens of Fruits, Flowers and Vegetables, as may be offered for exhibition or premiums, and will be open for public exhibition at 11 o'clock and during the remainder of the day. At 12 o'clock an address will be delivered at the Episcopal Church, by Doct. Cutbush. At 2 o'clock a dinner will be prepared at Mr. Blossom's, for the members of the Society, and such other citizens and strangers as may choose to partake of the same. For a list of premiums to be awarded at this meeting, see Genesse Farmer, No. 11, page 86.

FLORAL CALENDAR.

June 24.

The white-wood tree (Liriodendron tulipifera,) is now in full flower, and should be examined by those who are expecting to plant ornamental trees.

The common sumac (Rhus copallinum) and purple fringe tree, or Venetian sumac, (Rhus cotinus) called also Jupiter's beard, are now in flower—the latter is very curious and worth the notice of those unacquainted with it.

The common milk-weeds of different varieties, are now mostly in flower. The orange colored, (Asclepias tuberosa) is quite fragrant and ornamental.

The pond lily, (Nymphæa odorata) is now in perfection, and is certainly one of the handsomest flowers of our country.

About two weeks since a large number of those birds, commonly called chimney swallows, were observed to convene on a farm near Painsville. They formed themselves into regular lines, took a circuitous flight round a large sycamore, and entered its trunk by a hole at the top. Several persons resolved to ascertain the number of swallows thus concealed, and for that purpose closed up their place of entrance, and cut an opening at the bottom of the tree. On viewing the cavity inside, it was found that the swallows had fixed themselves in layers of six or seven deep, packed regularly on each other round the whole extent of the hollow. Marshals were appointed to take a census of this feathered community, who counted to the amount of *three thousand six hundred and ninety*, when owing to the interference of some volunteer assistants an irregularity in the counting took place, and the remainder of the swallows, which were supposed to have been more than equal in number to those taken down, were suffered to escape without enumeration.—*Tuscarawas Chron.*

Note by the Editor—For eight or ten years those birds collected in numbers similar to those described above, in a button-wood or plane-tree, growing upon the flats of the Oriskany creek, a little south-west of Hamilton college, Oneida county, and were to be seen at evening sporting in a large circle, one part of which passed over the top of the tree which had been broken off, leaving a large opening for their entrance, and from the numbers which we have seen enter, they must have lined the tree a number of thicknesses.

MOWING.

They who have not been in their youth accustomed to do this work, are seldom found to be able to do it with ease or expedition. But when the art is once learnt, it will not be lost.

As this is one of the most laborious parts of the husbandman's calling, and the more fatiguing as it must be performed in the hottest season of the year, every precaution ought to be used which tends to lighten the labor. To this it will conduce not a little, for the mower to rise very early, and be at his work before the rising of the sun. He may easily perform half the usual day's work before nine in the morning. His work will not only be made easier by the coolness of the morning air, but also by the dew on the grass, which is cut the more easily for being wet. By this means he may lie still and rest himself during all the hottest of the day, while others who begun late are sweating themselves excessively; and hurting their health, probably by taking down large draughts of cold drink to slake their raging thirst. The other half of his work may be performed after three or four o'clock; and at night he will find himself free from fatigue.

If the mower would husband his strength to advantage, he should take care to have his scythe, and all the apparatus for mowing in the best order. His scythe ought to be adapted to the surface on which he mows.—If the surface be level and free from obstacles, the scythe may be long and almost straight; and he will perform his work with less labor, and greater expedition. But if the surface be uneven, cradley, or chequered with stones, or stumps of trees, his scythe must be short and crooked. Otherwise he will be obliged to leave much of the grass uncut, or use more labor in cutting it. A long and straight scythe will only cut off the tops of the grass in hollows.

A mower should not have a snead that is too slender; for this will keep the scythe in a continual tremor, and do much to hinder its cutting. He must see that it keeps perfectly fast on the snead; for the least degree of looseness will oblige him to use the more violence at every stroke. Many worry themselves needlessly by not attending to this circumstance.

Mowing with a company ought to be avoided by those who are not very strong, or who are little used to the business, or who have not their tools in the best order.—Young lads, who are ambitious to be tho't good mowers, often find themselves hurt by mowing in company.

Mowers should not follow too closely ater each other: For this has been the occasion of fatal wounds. And when the dangerous tool is carried from place to place, it should be bound up with a rope of grass, or otherwise carefully secured.

"Mr. de Lisle introduced in England, the mowing of wheat. The method is this: The scythe he uses is at least six inches shorter in the blade than the common scythe; and instead of a cradle, has two twigs of osier put semi-circular wise into holes made in the handle of the scythe, near the blade, in such a manner that one semicircle intersects the other.

"By this method of mowing wheat, the standing corn is always at the left hand.—The mower mows it inward, bearing the corn he cuts on his scythe, till it comes to that which is standing, against which it gently leans. After every mower, follows a gatherer, who being provided with a hook or stick, about two feet long, gathers up the corn, makes it into a gavel, and lays it gently on the ground. This must be done with spirit, as another mower immediately follows."—*Com. Farmer.*

As reaping is slow and laborious work, it would be right for our countrymen to learn this method of mowing their wheat; which will undoubtedly answer also for other sorts of grain.—*Deane.*

HOW TO PICKLE WALNUTS.

Scald slightly, and rub off the first skin of a hundred large walnuts, before they have a hard shell: this may easily be ascertained by trying them with a pin. Put them in a strong cold brine, put new brine the third and sixth days, and take them out and dry them on the ninth. Take an ounce each of long pepper, black pepper, ginger, and allspice; a quarter of an ounce of cloves, some blades of mace, and a tablespoonful of mustard seeds: bruise the whole together, put into a jar a layer of walnuts, strew them well over with the mixture, and proceed in the same manner till all are covered. Then boil three quarts of white wine vinegar, with sliced horse-radish and ginger, pour it hot over the walnuts, and cover close. Repeat the boiling of the vinegar and pour it hot over, three or four days, always keeping the pickle closely covered; add at the last boiling a few cloves of garlic, or shallots. In five months they will be fit for use.

LARGE STRAWBERRIES.

There were exhibited by Judge Buel, at the horticultural show on Tuesday, fifty strawberries of uncommon size and beauty. On weighing them, the committee found that forty-seven berries, divested of their stems, weighed a pound—three averaging a little more than an ounce; and it is said every berry exceeded four inches in circumference. These strawberries were of the kind called Methven, or Methven Castle, from the place where the variety originated, and are of the color and flavor of the common field variety. They were gathered from plants put out in August last, the runners of which had not been clipped.

There were also exhibited at the same time, from the Albany nursery, more than 100 varieties of hardy roses, 7 varieties of honeysuckle *(Lonicera,)* 6 of the pink *(Dianthus,)* Chinese peonies, dahlias, and more than 40 varieties of choice border flowers.

We were presented, by Judge B. with two bowls of the Methven strawberry, most of which measured four inches in circumference, and of a rich flavor.—*Alb. Arg.*

COMMUNICATIONS.

FOR THE GENESEE FARMER.

THE CURCULIO.

Frost so frequently occurred in the 5th month, 1830, that the operations of the *Curculio* were nearly suspended, even on trees which were not protected, and which in other years had lost the whole crop of fruit.—Although on the commencement of warmer weather, some of these insects appeared, yet I believed that few of the *larvæ* had escaped the vigilance of the geese and pigs; and felt a confidence that we had little to apprehend from their depredations this season. It appears however, that the number of guards which I had appointed was too small for the size of my fruit garden. We have lately discovered that much of the fruit has been punctured by the *Curculio*, and we have found it necessary to resort to the method which I proposed in the N. York Farmer, Vol. 3, No. 3. By spreading sheets and jarring the trees, we have destroyed more than 300 of these insects within the last 24 hours, and have only to regret that this work has been so long delayed.

I now find that the trees in my fruit garden might have been much better arranged. Had the *apricots*, *plums*, and *nectarines* been planted on one side, a temporary fence would have confined the geese and pigs amongst those trees, and their services would have been rendered much more effectual.

It has been said by the late Dr. TILTON, (to whom we have been indebted for much information on this subject) that the *Curculio* seldom uses its wings, and that it climbs up the tree. Probably this may be its usual practice, but we have seen it fly from one tree to another, and we have observed in a great many cases, that in falling on the sheets the wings were at least partially expanded. One observer has even seen it fly from the sheet into the tree.

Before closing this note, I wish to express my entire confidence in the method which we now employ for destroying this insect; and again recommend it to those whose fruit trees stand in enclosures from which geese and pigs must necessarily be excluded. Diligent attention to this business night and morning, for a short period, though it may not destroy the whole colony, will secure a sufficiency of fruit; and we ought to remember that the labors of next year may be greatly lessened by gathering and destroying in the present season, the damaged fruit as it falls.

6th mo. 2. D. T.

FOR THE GENESEE FARMER.

CATERPILLARS.

Mr. Editor—Among the many remedies applied to fruit trees for protecting them from the ravages of the caterpillar and other insects, I have never tried any with more success than strong soap suds, which has been frequently recommended, particularly in your paper. Early last spring I observed an uncommon indication of insects, more particularly on apple trees: the first which made their appearance were small green lice, accompanied by the black ant, which completely covered the buds of appletrees as they were putting out—buds for blossoms and leaves. They were soon followed by the caterpillar, whose combined efforts I had great reason to expect would at least destroy all the fruit, if not the trees. I immediately on discovery applied a very strong soap suds with an old broom to the bodies and limbs of the choicest trees; likewise sprinkled it into the tops of the trees, as faithfully as practicable. A few days after I examined them, and indeed found no insects: but the buds had the appearance of having been singed by fire. They however shortly came forward, and assumed an uncommonly healthy appearance, and have ever since been entirely free from any insect whatever.

I think it more necessary to notice the effect of soap on insects, as its being made more generally known, and within immediate reach of every farmer and horticulturist, it would not likely be neglected at the proper season. I would suggest that it be applied to the bodies and branches of trees, early in the spring, before the eggs fastened to the bark are hatched by the heat of the sun. I have no doubt but it would, if used several times during the warm season on the bodies and about the roots of peach, cherry and plum trees, protect them from the effect of the borer and other worms which injure them.

I have applied soap suds this summer to my hills of cucumbers and melons, and have not been at all troubled with worms, and very little by the striped bug, whilst my neighbors complain bitterly of their ravages.

I am respectfully, yours.

ALMON STEVENS.

Warsaw, Gen. Co. June 13, 1831.

SELECTIONS.

From the New-England Farmer.

ON BREEDING FOR A DAIRY STOCK.

Mr. Fessenden—The subject of breeding for a dairy stock, is one of a good deal of interest at this time. Inquiries are frequently made in conversation which show this to be the case. In the present state of our knowledge such questions as the following appear to the writer not at all too elementary.

1. What is meant by a particular breed of cattle?

2. Are there one or more breeds of cows known, by long trial, to be deep milkers?

I propose to make a few suggestions by way of answer to these questions.

There is another which I shall say something upon in another paper with your permission, viz.

On what else, *besides breed*, depends *deep milking?*

It is nothing new to say that the object of breeding (in a techical sense,) is to perpetuate in the progeny, the form, constitution, and particular qualities of one or both the parents. But what I wish to ask attention to, and to enforce in this communication, is the very important fact—that the longer any distinguishing quality, mark, or peculiarity, can be traced back in the ancestry, the more deeply will it be fixed in the descendants; predominating, or taking the place of other qualities of more recent standing in either of the parents.

A particular cow may chance to be a fine milker, but if the parents, for some generations, were not remarkable in the same way, her heifer calves will not probably be good milkers—at least no dependence can be placed upon them. If the sire is of a pure milk stock the chances are very much increased of course.

It is not too much to say from experience here and in England, that of all the varieties of cows, designated by the terms, Short Horns, Long Horns, and Hornless—or by the names, more limited in their application, as Devon, Hereford, Holderness, Suffolk, Denton, Bakewell, Alderney, &c.—no one of them has ever been found to give *uniformly* or *generally*, more or better milk than any other. The evidence before the public, abroad and at home, is contradictory.

There have been individual instances of extraordinary milkers among all—and I may go so far as to say *families*, of extraordinary milkers, among all.

It has been too often taken for granted, that a good cow will produce good calves without inquiry into her parentage or that of the bull to which she is sent—and prejudices have been raised in favor of marks and certain appearances, in such an animal, which have no necessary connexion, or none at all, with her faculty as a milker; and such marks have been allowed to determine the choice of another cow as infallible signs of a good one. The most prevalent popular token now is *the small head and short horns*. This is so far a good sign, as that the smaller the refuse parts, the nearer will be the approximation to perfection in the more valuable parts, whether for beef or milk—and this is all. So much has been most satisfactorily proved by the conclusive reasonings of Mr. Cline, the eminent anatomist, in an essay published by him a long time since.*

The *Holderness Breed* have the *small head* and *short horns*, but they are esteemed in England much better fitted, in general, for the shambles than for the dairy. An established dairy stock might, no doubt, be raised from them by a careful selection of individuals, *male* and *female*, from a *milk family*. But it would be too much to say of so large a class as the Durham, Denton or Hereford, though all *short horns*, that bearing either of those names, they may be relied upon as good milkers, and to produce uniformly good milkers.

If the experience of the country will not bear the writer out in this remark, he will be glad to find the dairy stock so much in advance of his opinion.

The Devon cows are not considered in England to be so good for milk as some other kinds. And yet Mr. Cole, the great Norfolk Farmer, sent to a friend in Maryland several years ago, a number of Devonshire cows, bred by himself, which were remarkable for quantity and quality of milk. They were bred on the side of both male and female, we presume, from animals whose progenitors were distinguished for this same quality: had he frequently crossed the blood of the Devons with any of the several kinds of Short Horns, whose descent, from an equally good stock for milk, had not been so well guarded, this same family would in a few generations have given evidences of material depreciation.

The truth really is, that we have not yet the work to do to establish a pure milk breed.

To accomplish this, we must have a class of farmers who shall be *professed breeders* of a dairy stock—they will employ no bulls but such as come of good cows, they will raise no calves but from first rate cows.—They will keep the heifers for some genera-

*Massachusetts Agricultural Repository.

ations, sending off to the butchers such as turn out indifferent milkers; as some there will be, in whom the faults of remote parentage will be found to linger. A herd thus carefully purged, and finally, after a few years, exhibiting a uniform character, *for milk* in the young, as *they come in*, will prove a lasting and sure source of increasing profit to the skilful, intelligent breeder, and an immense gain to the country

The writer would ask, suppose a young farmer at the present moment is about to stock a milk-farm and is willing to pay the full value of *good cows*—good, we mean *as breeders*—where shall he go for them, in New-England? Where shall he be sure to find an established milk breed that will not disappoint him? He will find *improved* breeds enough—but who will venture to insure him that the improvement will not be found to consist as often in adaptation to the shambles as to the dairy?

The idea suggested, whether well or ill founded, let others judge, is that we have not yet a pure milk-stock, that is, a stock descended for many generations from none but fine milkers. Some may think that the art of breeding cannot be carried so far as to secure a uniformity of excellence in this particular quality in the progeny. The answer can only be that they have attained to that degree of perfection in England—that for half a century thorough breeders, have been successful in this particular as in others. It is gratifying to be able to state any one thing on this most important subject, entitled to rank as an axiom and of a truly scientific character.

We say that thorough breeders have been entirely successful in England. Not that the farmers, generally in England have reached that degree of excellence. This would be far from the truth. All that is true even there, is the invaluable fact that particular families of milch cows are there known to transmit their peculiarity, as great milkers, with uniform certainty, to their progeny. This fact is as valuable, for our instruction and example, as if the same thing were true of all the milch cows in England. On the other hand, let the following statement have it due weight, going to show, as it does, that it is of some consequence for breeding from what family an animal derives its descent. "Mr. Woodward of Birlingham, Worcestershire, England, purchased *twelve deep milking* Yorkshire cows without *pretensions to breed, or disposition to fatten*—with these cows he used a *high-bred* Hereford Bull—and in the progeny lost the disposition to milk which the mothers had; acquiring that of *laying on fat*, which was the distinguishing merit of the family to which the bull belonged."*

Here is a striking case, where high blood enabled one of the parents to propagate his own peculiar excellence, and to prevent the transmission of the peculiar excellence, of the mothers—viz. their tendency to be great milkers; because this quality was accidental in them and not derived from a select ancestry, and therefore not firmly established in the constitution.

From the New-England Farmer.

FARMER'S WORK FOR JUNE.

Among the multiplicity of your avocations at this busy season of the year you will not forget the subject of summer made manure. Manure is the spirit of agriculture, the essence of all good farming, and no good opportunity to increase its quantity and improve its quality should be suffered to pass without improvement. Cattle, or at least cows which give milk, should be yarded in a small space. Their manure, once or twice a week, at least, should either be ploughed in or mixed with soil for compost—placed under cover—shovelled into heaps and covered with earth, or in some way secured against being wasted away by the elements. A large quantity of manure may be manufactured by swine, provided you furnish them with raw materials, such as weeds, brakes, decayed leaves from forests, &c.; or you may manage this department of rural economy as follows, viz.

Let your hogs be inclosed in an open pen, near to, or in one part of your barn-yard;—throw into this the scrapings of your barns, together with every vegetable substance that will putrefy and rot through the summer;—plough up and cart in occasionally, such earth as can be collected from your ditches, or old sward balks; your hogs will root and mix them together, and th s with a little attention, you may obtain 20 or 30 loads of the best manure, or much more if your hogs are numerous and receive your attention.—You will find an advantege, both in the growth of your hogs, and in the quantity of manure, if you sow half an acre, or an acre of clover on a rich soil near the barn yard, and begin to cut early for feed for your hogs it will be found both cheap and profitable. According to the best practical calculations, it will give a profit of $30 per acre, when cut green and fed in the barn yard, either by horses, cows, cattle, or hogs, besides the profits upon the manure. If you are in earnest about your farm, you may carry this mode of making manure to any extent, by mowing and carting in your stout stubble; collecting and carting in your coarsest hay, pumpkin and potatoe vines, corn bottoms, husks, &c. The same materials will yield you a stronger and richer manure from your hog pens, than from the stercorary, (as practiced in England,) and without the expense of shifting or changing it by hand, as in the stercorary practice. Your hogs will do better than in a close pen, and the same land, in clover, will yield them more and better feed, than in pasture; and the manure thus obtained from the clover-field, will give you a handsome profit. A little experience will soon lead every farmer to make the most advantage in this way, which may be rendered very extensive.

*Prize Essay of the Rev. Henry Berry.

From the American Farmer.

Pennsylvania Horticultural Exhibition.

This splendid exhibition took place in Philadelphia on Wednesday and Thursday 1st and 2nd of June, at the masonic hall in Chesnut street, and was one of the most rich and beautiful collections of rare plants and and flowers ever seen in the United States. For five or six weeks previous there had been no rain in the vicinity, and in other respects the weather had been most unfavorable for the growth of vegetables, it having been very dry and occasionally cold till within the last week, when it became excessively hot, the thermometer ranging in the afternoon of the last day of the exhibition at 98½° in the shade. Under these circumstances, it will surprise no one to be informed that the display of culinary vegetables was very limited. Yet there were a few excellent things, such as cauliflower thirty inches in circumference, fine strawberries, globe artichokes, cherries, seakale, rhenbarb, cabbages, cucumbers of full size and fine, beets, onions, turnips, a very large head of Malta lettuce, gooseberries, and potatoes. There was also a bunch of rye not yet in flower, eight feet in height. Another thing operated unfavorably on the exhibition of vegetables. There appears to be little disposition on the part of vegetable gardeners to exhibit their produce, as was easily discovered from the small number and quality of contributions of that class, compared with the supplies in the common market. This is an evil which will be gradually overcome for the beneficial effects of such exhibitions on the interests of gardeners as well as the citizens at large will soon be made apparent to the most incredulous.

The display of exotic and indigenous ornamental plants and flowers was rich and splendid. Besides the more common trees, such as orange, lemon, lime, oleander, and pomegranate, of which there were numerous vatieties and splendid specimens, there were hundreds of the more rare, curious and beautiful. If we name but few it is because of the impossibility of taking note in detail of such an immense collection, and therefore memoranda of the most prominent objects only were taken; but if we were to give the names of even these, we fear the catalogue would tire many of our readers, and we shall only select the following:—Eryabotrya Japonica, Aucuba Japonica, Andromeda coriacea, Acacia floribunda, Daily Rose, Dodonœ viscosa, Datura arborea, Daphne, Eucalyptus Salisafolia, Magnolia fuscata, Eugenia myrtifolia, Olea Europea (the olive tree,) Olea buxifolia, Ficus Elastica, (gum elastic tree,) several from 8 to 15 feet high, Meloleuca diosmifolia, Cactus octangularis, (about 10 feet high, four stems 5 to 8 inches diameter, a most magnificent plant,) Laurus camphora (camphor tree) Petargonum trista, Rhododendron ponticum. Pistacia terebinthus, Mangofera indica (mango tree,) Cupressus australis, Caffea arabica (coffee tree, several 5 to 8 feet high, and full of berries,) Hibbertia volubillis, Arbutus uneda, (strawberry tree,) Magnolia grandiflora, Ilex variegata, (several beautiful specimens,) Metrosideros saligna, Carolina princeps, (cream nut tree) Maranta Zebrina, (a beautiful parlor plant,) Pitcairnia, numerous Cactus, sent home by Mr. Poinsett from Mexico and unnamed, Cactus Spiciosus, Calathea Zibrina, Zamia horrida, Cactus melocactus, (numerous and curious) Cycus revoluta, (Sago Palm, several, and probably the largest in this country,) Phormium tenax, (New Zealand flax) Cressula tuberculosa, Sarracenia purpurea, Pothos lanceolata, Cactus philanthoides, Bromelia ananas, (Pine Apple plant) Laurus Persea (alligator pear,) Euphorbia quadrangularis, Clematis florida, Azalia coccinea, petesporum undulata, Saccharum officinarum (sugar cane,) Yucca aloifolia, Gardenia florida (Cape Jasmine,) Green tea plant, Drocœna ferrea, (dragon tree) Eugenia Jambosa, (rose apple) Yucca gloriosa, Fushia coccinea, geranium grandiflora (8 feet high and spreading several feet in width,) Agapanthus umbellatus, Melastoma trinerva, (curious) Kennidia bimaculata, Aster moschatus, Piper nigrum (Black pepper tree(Aster argophyllus, Taxus Sinensis,

(Chinese yew) Quercus suber, (cork tree) Melianthus major (10 feet) Begonia argyrostigma, Salvia tricolor (three colored sage,) Ficus vastita, Chamerops Palmeto, (cabbage tree of South Carolina) Strelitzia pumela, Begonia, macrophylla, Westringea rosmarinifolia, Ardesia solanacea, Laurus Cassia, (cinnamon tree) Mammea Americana, West India Apricot tree, nandina domestica, Myrtus tomentosa, Calicoma serratifolia, Pandanus Utilis (screw pine,) Fan palm, Cymbidium sinensis, Ardesia crenulata, four feet high, Aspedum exaltatum, Ficus nitida, Thea Bohea, (Bohea tea tree) Phenix dactyliferea, (date tree,) Zamia fulgens, maranta arundinacea, (arrow root plant) Myrtus pimenta, (Allspice tree) Passaflora alata, (a splendid Passion flower) Japan evergreen honeysuckle, Metrosidorus semperflorens, Cactus pereskia, (Barbadoes gooseberry) Musa coccinia, (Bannana plant) sempervivum arboreum, tree house leek, Crassula falcata, seedling Cactus, Cactus Braziliensis, notched Cymetar leaved fig marigold, Cactus mamilaris with forty shoots, musa sapientum, (Bannana, another variety) Lychnis grandiflora, carnations, Sarracenia, Phlox, splendid Chinese Pæonies Whitleji, humei, and fragrans, purple and white Foxglove, Amaryllis, Johnsonia, and a seedling from the purpurea and a Brazilian amaryllis.

Of cut flowers the display was brilliant beyond conception, but it is impossible to give any thing like a list of them. The roses, pinks, canterbury bells, phloxes, azalea (one splendid new native variety) stocks and a thousand and one others, comprising the beauty and fragrance of Flora's dominions, were dispersed among the plants and shrubbery in tasteful order, and contributed largely to the splendor of the scene. Beside all these, numerous singing birds were perched among the shrubbery in cages, and enlivened by their joyous notes the imposing spectacle. There were also a beautiful cabinet of shells and minerals, a cage containing the great American eagle, a couple of large horned owls, numerous preparations of other birds very naturally perched upon the shrubbery, and a beehive with a glass top and sides with the bees at their work in full view.

A TROPICAL CLIMATE.

Insects are the curse of tropical climates. The vete rouge lays a foundation for a tremendous ulcer. In a moment you are covered with ticks. Chigoes bury themselves in your flesh, and hatch a large colony of young chigoes in a few hours. They will not live together, but every chigoe sets up a separate ulcer, and has his own private pus. Flies get entry into your mouth, into your eyes, into your nose. You eat flies, drink flies, and breathe flies. Lizards, cockatrices, and snakes, get into the bed—ants eat the books—scorpions sting you on the foot—every thing, bites, or bruises—every second of your existence you are wounded by some piece of animal life, that nobody has ever seen before, except Swammerdam and Mariam. An insect with eleven legs is seen swimming in your tea cup—a non-descript with nine wings is struggling in the small beer, or a caterpillar with several dozen eyes in his belly is hastening over the bread and butter! All nature is alive, and seems to be gathering her entomological hosts to eat you up as you are standing, out of your coat, waist-coat and breeches. Such are the tropics. All this reconciles us to our dews, fogs vapor and drizzle—to our apothecaries rushing about with gargles and tinctures—to our British constitutional coughs, sore throats, and swelled faces.—*Edinburgh Review.*

TOP DRESSING GRASS-GROUNDS.

By top dressing, much of the best properties of the putrescent manures are exhaled or wasted in the way that has been described; if to this be added the too general loss sustained by decomposition before the manure is applied, it will be found that but little good can be done by a great deal of it, when used in this way.

If dung be used for top dressing, it should be applied soon after the first crop of grass has been mown, and before the manure has suffered any material loss by fermentation. The grasses should be suffered to grow until they form a close shade; after this, they may be pastured, provided a good covering of them be preserved. This will prevent much exhalation; it will also keep the soil much more open to receive the juices of the manure.

As water does not pass on so freely thro' a close pile of grass, much of the coarser particles of the washings from the manure will be arrested in their progress through it, and much more of the juices from the dung will sink into the soil. The close covering also greatly favors the decomposition of the litter, and by keeping it flexible, causes it to sink further into the soil, and lie much closer to it; therefore but little if any of it will be found in the way of mowing the ensuing crop of grass, or of making it into hay, provided the manure be very evenly spread over the ground. But as the want of the second crop for hay and other circumstances, may readily prevent the cultivator from hauling the dung at the proper time, he may haul and spread it any time before frost sets in; but not with the same advantage. Still, if care be taken in racking up the hay of the ensuing crop, but little of the litter will appear among it.

Top dressing, however, with putrescent manures, is, under the most favorable circumstances, a very wasteful practice, and should be avoided where population is sufficient to admit the practice of convertible husbandry; except by those who prefer the ease obtained by grazing exclusively, to a more active and much more profitable mode of management.

When ashes, gypsum, lime, &c. are applied to the grass grounds, it must be by top dressing. But either of these substances is more extensively useful to cultivated crops, when they are properly incorporated with the soil.

It is difficult to calculate the losses arising from the prevailing practices of gathering, preparing, and using the manure that might be obtained from the general resources of a farm. Some manage better, and others worse. Neither weight nor measure to ascertain these losses, can be referred to.—We may, however, form a tolerable estimate of their amount, by summing up the supposed losses arising from each improper practice, and, as well as it may be done, averaging the losses. This must centre between the best and worst practices in general use. I have done this, and believe the loss cannot be less than seven-eights of the whole, which might be very readily saved by good management and a proper cultivation.—*Lorain's Husbandry.*

From the North Carolina Spectator.

SILK IN MACON, N. C.

We have been presented with a skein of sewing silk, together with a hank of the raw material of a very fine and beautiful appearance, by Mr. Samuel Smith, a very enterprising and intelligent gentleman, who resides near Franklin in Macon county.—The specimen before us was produced from silkworms, reared by Mr. Smith's daughter; about 13 years of age, and reeled from the cocoons and wrought into its present condition by the same fair hand. The account which we have of Mr. S's progress in the culture of silk, is, that he procured a few eggs from the north three years since; that last year he reared 8,000 worms, and this year has made preparations to rear 100,000; that the cocoons produced last year have been reeled and mostly wrought into sewing silk, which has found a ready home market, at a rate equal to the price of the imported article, indeed in point of even texture and quality of material it is scarcely surpassed by the finest foreign silk; that no difficulty was experienced from the weather and climate to the health and operations of the worm; that the specimen before us was produced by silkworms fed on leaves of the common, indigenous black-mulberry.

The specimen before us has served to recall our reflections to the subject of the production of silk by the people of this region. Blessed as we are with a climate congenial to the health of the silkworm—with a soil natural to the production of every species of the mulberry, and even such portions of it as now lie waste and useless, might, by the culture of silk, be made profitable. Indeed we think, every inducement is held out to all who have lands to turn their attention to this new, interesting and profitable occupation. There are a sufficient number of black mulberry trees now growing on the lands of almost every farmer in this region, to rear several thousand worms, and commence an experiment, which if it does not afford much profit at first, and though the silk so produced may not be as white and fine as that produced from other kinds of mulberry, yet it will afford an opportunity to test the value of the business and sufficient experience that when they shall have obtained (by planting the seed or by cuttings) other species of the mulberry, they may be prepared to reap a munificent profit for their enterprize. Sufficient experiments have been made in the states of Connecticut, Pennsylvania, South Carolina, and this state, to convince all who have paid any attention to the subject, that the United States can produce silk of as good and even a better quality than can be produced in any other part of the world. It has also been satisfactorily proven, that the production of silk is a very profitable and simple business—a business which may be prosecuted by almost any and every individual. The silk-growers in the northern states labor under one disadvantage which is not felt here. They are obliged to keep the worms in close rooms which are warmed by means of stoves. In this state, on the contrary, no fire is necessary; and small children and young negroes, who are of no other service, can be profitably employed in supplying the silkworms with food and taking all the care necessary to the se-

curing of the cocoons. With circumstances of this nature in our hands, we would direct public attention to this important enterprize. We have from time to time copied such essays on the cultivation of silk, as we thought useful in conveying an idea of the proper mode of treating the worms, and the reeling of the silk, &c. In our paper of the 21st ult. statements will be found of the value of the silk produced, and the kind of labor necessary to prepare it for market, the quantity produced by a given number of worms, the price of the cocoons, and the nett profit which would accrue to those engaged in its cultivation. It might be remarked, with much reason, than lands which have been already reduced and impoverished by the culture of tobacco, corn, and cotton—lands which the owners will ere long be forced to forsake for new ones in the west, unless their attention be turned to the production of some new article, or until they shall set about some plan for the improvement of the same,—are yet capable of producing the mulberry; and that energetic and enterprising citizens may yet reap a rich, continued, and abundant harvest by the culture of silk.

The annual Fair of the Hamilton county Agricultural Society, was held on Wednesday and Thursday last, at Carthage, and was very well attended. The exhibition of domestic animals on Wednesday, gave proof of increased attention on the part of our farmers, to one of the most important of their duties. The exhibition of domestic manufactures yesterday, was by no means extensive. Two threshing machinces, one new churn, an improved horse rake, and a number of other agricultural articles were exhibited, and most of them were highly approved. General Harrison's address was delivered at about 12 o'clock, to a large and attentive audience, and was heard with great approbation.—*Western (Ohio) Tiller.*

AGRICULTURE OF ITALY.

Florence, February 18th, 1831.

My dear H——. The ride from Pisa to this place has presented a scene entirely novel, and so much in contrast with every thing that preceded it, that I can hardly believe that it is a part of the same country. We have rich and beautiful valleys in America, and some which even the vale of the Arno could not exceed, if under equal improvement. But with us, where fields are opened and forests cleared, even faster than population multiplies, the same necessity for perfection in the art of husbandry does not exist as in Italy, where the wants of a population, even more dense than in England press every faculty and every device into the service of subsistence. We have no such agriculture in any part of our country, as is seen in Italy, and especially in the vale of Arno; and we never shall have, till the time shall come when twenty mouths must be fed from the fruits of the same quantity of soil, which now supplies but one. The Arno is a broad, and sometimes rapid river, resembling, so far as I have now become acquainted with it, the Connecticut between Hartford and the Sound; and the valley, nearly all the way from Pisa to Florence, is not unlike the Windsor, Hartford, and Wethersfield meadows, in point of location, extent and surface. This distance is about fifty miles, and it is, without exaggeration, and literally, a garden—not a field—in all its length and breadth. It is never touched with a ploughshare; but the soil is turned up and broken by the spade, precisely in the manner of horticulture with us, except that the instruments with which the operation is here performed are much longer and heavier, both in the iron and the handle. Indeed, the use of the plough here would be impossible. The whole soil is devoted to three different and distinct branches of agriculture, at the same time. For the raising of silk worms, mulberry trees are planted so as to border small squares or patches of land, and so near together, that as you ride through the valley it presents the appearance of a vast forest of second-growth or sapling trees. These trees are also made to answer another purpose. Vines are planted around them, and trained up their trunks and along their branches, which are thus made to serve for the support of the vineyard. But the production of silk and grapes, each of which is a staple of rich and extensive growth, is but the beginning of that burthen of service to which the land is devoted.—The entire surface, throughout all the squares, laid off into beds, becomes the field of another and even richer staple than either of the others generally of wheat, though sometimes, but rarely, of the coarser grains.

The appearance of every thing one sees here indicates the prosperity and independence of the cultivators of the soil; and there is one secret of this prosperity which I must not omit to mention, because it is due to the industry and virtue of the females. This valley is the place of manufacture for what is known with us under the name of Leghorn hats; so called, doubtless, because they are generally shipped to America from that port—and this branch of industry having been made by custom a direct and independent profit to the hands employed in it, has had the very natural effect to give to this community a healthy tone of moral character, wholly unknown to the rest of Italy. The material of which this manufacture is made, is raised on lands bordering the valley, the soil of which is hard and chalky, and so sterile that the grain (for it is a kind of wheat) is never ripened. The straw is cut before it arrives at maturity, and is neatly bound in small sheaves for market. Every peasant girl of the valley, who chooses this occupation, purchases so much, and such quality of this material as she is able to braid, and her whole time is occupied with this employment. So necessary has it been deemed that the hands should be preserved in suppleness and delicacy, that even the parents of the girl have not the power or the right to exact from her any personal service whatever, and especially not, in any rustic occupation, such as the female peasantry of the country are more or less accustomed to. The parent however has the right, and it is always exercised, to compel from their daughters a commutation for personal service, by a cash contribution towards the culture of the fields and the support of the household. This duty is paid in a very easy way, out of the profits of their peculiar occupation, which are really very considerable. The mountaineers are employed as labourers in the field, and their wages, to a fixed amount are discharged by the females, out of their private purses. In this way, the men have become indolent, and comparatively worthless, while almost the whole respectability of this truly virtuous community of Tuscan peasantry, is sustained by the other sex.—So true is it, that even indolence can hardly degenerate into vice, when the females of the community are industrious and virtuous. The costume of these peasant girls is peculiarly neat and beautiful—the drapery is of white linen or cambric, with a corsage of modest colored silk, and they wear small hats of straw, ornamented with flowers, or a black ostrich plume. The beauty of which Italy has always boasted is found no where, as far as I have yet seen, except among this class of persons—and theirs is the comeliness of pastoral simplicity. It is refreshing, in a country so universally lax in morals, to light on such a community as this I have spoken of. It is a green spot in the midst of a barren waste, where the cardinal virtues spring up spontaneously. How strangely do the manners and customs of this arcadian people contrast with those of the cities of Italy.—*Roch. Daily.*

The Brockport Free Press, gives an account of a hail storm, on Saturday last, which has much injured such crops as are advanced, in that place.

METEOROLOGICAL TABLE,

for the week ending June 11, 1831.

Days	Time	Ther	Barometer	Wind	Face of the Sky.	Observations
12	M	90	29,50	w	fair	
	E	68	29,45	w	do	thunder showers—south
13	M	68	29,53	n e	cloudy	
	E	67	29,50	e	rain	6-10
14	M	80	29,55	n	cloudy	
	E	65	29,60	n e	fair	
15	M	80	29,68	n e	do	
	E	76	29,65	n e	do	
16	M	75	29,63	n e	do	
	E	72	29,53	e	do	
17	M	83	29,50	s e	do	
	E	84	29,47	e	do	
18	M	76	29,54	w	cloudy	
	E	70	29,45	s e	rain	1-10 thunder showers

☞ *The Barometrical and Thermometrical observations are registered at 10 o'clock A. M. and P. M., which by a long series of experiments made for the purpose, show that time to give a nearer mean average of the relative heat of a day than any other time.*

BOOKS, STATIONARY, &C.

THE subscribers; successors to E. Peck & Co. at the old stand, No 33 Carroll-street, Rochester, have now on hand the most complete stock of Books, in the various departments of Science, Literature and Art, ever offered to the citizens of the "Genesee Country." Among them are comprised most of the works ever required by the Attorney, Physician or Divine, to make up their Library, and all the School Books used in the Common and Classical Schools of the State. Town and Social Libraries furnished on the most liberal terms, and at very low prices. Any work not on hand, furnished if to be found in the eastern cities, on short notice. They have also gone very extensively into the Paper Hanging trade, and have now on hand a great assortment of *Paper Hangings and Borders*, of every description, from 30 cents to $1,25 cents per piece. In the variety, beauty and quality of this article, they stand unrivalled. Having a *Book Bindery* and *Printing-Office* attached to their establishment, they are prepared to do Job Work in either of those branches of business in superior style. Their stock of stationary is very complete, comprising almost all things ever called for in that line. They have now on hand 500 reams super royal, medium, demy and royal Printing Paper, from some of the best manufactories in the state. Printers supplied with *News Paper* and *News* and *Book Ink*, of superior qualities, at low prices. In some future number of the Farmer, they propose giving a catalogue of some of the principal Books. Country Merchants supplied on the most liberal terms. The customers of the late firm of E. Peck & Co. are particularly requested to call. Orders from abroad thankfully received and promptly attended to.

HOYT, PORTER & CO.

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MISCELLANIES.

RAIL ROAD.–Among modern improvements, none promise to have a wider-spreading or more powerful influence, physical and moral, on our country, than the invention of rail roads.—On these, locomotive engines can be propelled at the amazing speed of from thirty to fifty miles an hour; a speed exceeding that of the fleetest race horse, and approaching nearer to that of birds than any thing which a century ago, we should have ventured to dream of.

The introduction of steamboats on the magnificent rivers that water our continent has changed the whole face of this republic. It has been, in familiar phrase, *the making* of the Western Country. It has conveyed thousands to people the wild forests, and extended easy commercial intercourse to the very farthest limits of civilization. It requires not a prophet's sagacity to predict, that the change on land by rail-roads will not be less than has been that on water by steamboats.—Towns and villages now far removed from each other will be brought, as it were, close together; for how can we think a neighbor thirty miles off *at a distance*, when we know that three quarters of an hour can bring him to our side?

The influence of these facilities for communication among our fellow-citizens is not merely one of commercial convenience or physical improvment; it has a moral effect also, and a very beneficial one. Travelling, every one admits, is eminently conducive to human improvement. That which affords facilities for travelling, therefore,—that which brings man into frequent contact with man, thus dispelling local prejudices, and narrow predilections—is surely of important moral influence on our race.

We are glad to see the stir, therefore, which is now making to checker our country with lines of rail-roads. Next to the spread of knowledge, (and indeed most conducive to that spread) is the facility of intercourse between nations and states. It furnishes to the traveller materials for comparison; it supples him with subjects for thought; it affords him the *raw material* out of which to form rational opinions and correct views of man and of society.

This may seem, to some, a farfetched anticipation; but a little reflection, we think, will suffice to bring conviction. that it is fully warranted by experience and analogy.—There is nothing romantic, though at first sight it may so appear, in believing that not only steam carriages, but knowledge and moral improvement will have their speed increased by the introduction of rail roads.—*N. Y. Sent.*

THE EYE.

The nature of the eye as a camera obscura, is beautifully exhibited by taking the eye of a recently killed bullock, and after carefully cutting away or thinning the outer coat of it behind, by going with it to a dark place, and directing the pupil towards any brightly illuminated objects; then through the semi-transparent retina left at the back of the eye, may be seen a minute but perfect picture of all such objects, a picture thereof, formed on the back of the little apartment or camera obscura, by the agency of the convex cornea and lens in front. Understanding from all this, that when a man is engaged in what is called looking at an object, his mind is, in truth, only taking cognisance of the picture or impression made on his retina, it excites admiration in us to think of the exquisite delicacy of texture and sensibility which the retina must possess, that there may be the perfect perception which really occurs of even the separate parts of the minute images there formed. A whole printed sheet of newspaper, for instance, may be represented on the retina, on less surface than that of a finger-nail; and yet not only every word and letter be separately perceivable, but even any imperfection of a single letter. Or, more wonderfully still, when at night an eye is turned up to the vault of heaven, there is portrayed on the little concave of the retina, the boundless concave of the sky, with every object in its just proportions. There a moon in beautiful miniature may be sailing among her white-edged clouds, and surrounded by a thousand twinkling stars; so that to an animalcule supposed to be within or near the pupil, the retina might appear another starry firmament with all its glory. If the images in the human eye be thus minute, what must they be in the little eye of the canary bird, or of another animal smaller still! How wonderful are the works of nature!

COLOUR OF THE SEA.—If we look into the sea where the water has considerable depth, we find that its colour is a peculiar shade of green; but if we take up a glass of the water which thus appears green, we shall find it perfectly limpid and colourless. The reason is, that the quantity contained in the glass reflects to the eye too small a quantity of the colour to be perceivable; while the great mass of water viewed when we look into the deep sea, throws up the colour in such abundance as to produce a strong and decided perception of it.—*Lard. Cabinet Cyclo.*

COLOUR OF THE AIR.—The atmosphere is in the same circumstances; the colour, from even a considerable proportion of it, is too faint to be perceptible. Hence the air which fills an appartment, or which immediately surrounds us when abroad, appears colourless and perfectly transparent. But when we behold the immense mass of atmosphere through which we view the firmament, the colour is reflected with sufficient force to produce distinct perception.—But it is not necessary for this that so great an extent of air should be exhibited to us as that which forms the whole depth or thickness of the atmosphere.—Distant mountains appear blue, not because it is their colour, but because it is the colour of the medium through which they are seen.—*Ib.*

Remarkable tenacity of Life in an Otter.

"As the spring was approaching, we returned to the Lake of the Woods. Ice was still in the lake when we arrived on the shore of it; and as I with my companions, was standing on the shore, I saw an otter, coming on the ice, at a distance. I had often heard the Indians say, that the strongest man, without arms of some kind, cannot kill an otter. Pe-shauba, and other strong men and good hunters, had told me this, but I still doubted it.—I now, therefore, proceeded to test the truth of this common opinion. I caught the otter, and. for the space of an hour or more, exerted myself, to the extent of my power, to kill him. I beat him, and kicked him, and jumped upon him, but all to no purpose. I tried to strangle him with my hands; but lying still for a time, he would shorten his neck, and draw his head down between my hands, so the breath would pass through; and I was at last compelled to acknowledge that I was not able to kill him without arms. There are other small, and apparently not very strong animals, which an unarmed man cannot kill. Once, while on a war party, in a sort of bravado, I had tried to kill a pole-cat with my naked hands, but I had nearly lost my eyes by the means. The liquid which he threw upon my face, caused a painful inflammation, and the skin came off. The white crane, also, is dangerous, if approached to near; they can, and sometimes do inflict mortal wounds with their sharp beaks."—*Tanner's Narrative.*

HANGING OF WINDOW BLINDS.

A correspondent of the National Intelligencer says:—"It is surprising to me that the mode of hanging window blinds universally practised in France, should not have been introduced in our hot and sunny climate. There, the blind is hung by hinges at the top, and opens by being pushed out from below to any distance agreeable, instead of being hung on the side and opening perpendicularly. By our present mode the blinds cannot be opened without admitting the sun; but by the French mode, the blind may be opened, the air admitted, and the sun at the same time excluded—the window being still shaded, though the blind be open. Let any one try this plan on a southern exposure, and he will find its superiority. Another advantage is that the blind is more easily and quickly opened and shut;—and a further superiority is, you can have your blinds open without losing the pleasure of privacy in your apartment. We take unfortunately, all our fashions from England, and if England had adopted the French mode of hanging window blinds, we should long ago have copied it. But the English climate, requiring the admission of all the little sunshine nature gives it, forbids the adoption of the French mode, and we. therefore, have rejected it, although our climate renders it more desirable than even France itself. I pray our builders to consider the subject.